

SOFTCOOKER

Immersion thermal circulator



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Immersion thermal circulator for sous-vide cooking at low temperature (= below boiling point). SOUS-VIDE COOKING is a technique that involves cooking food in vacuum-sealed pouches in a water bath at a precisely controlled temperature. This gentle cooking process results in tender textures and enhanced intense flavors because the ingredients are all sealed in a pouch.

- High precision sous vide thermal circulator with temperature control
- IP X3 protected stainless steel construction to withstand the toughest working conditions
- 2 KW heating element, the most powerful on the market!
- Offers a temperature stability of 32 1/2 °F between 86 °F to 212 °F up to 13 1/4 gallons
- A circulating stirrer ensures a consistent temperature throughout the whole container
- Bright LED display visualizes temperature and working time
- quickly assembles to any pot with its clamp
- 5 programs allow you to save your favorite recipes
- Space saving design for quick storage and movement in different locations

Features

Technical:

- 2 KW stainless steel heating element assures fast heat up
- AISI 304 stainless steel construction
- Circulating pump to avoid cold and hot spots
- Fits on any round or flat container with a minimum depth of 16.5cm by means of a clamp
- Display in °C or °F
- Equipped with two temperature sensors to control heater and water
- Energy-saving feature that reduces energy consumption to just 600 W, when the set temperature is reached, without any loss of temperature control
- A convenient handle makes it easy to carry

Safety

- The heating element and the stirrer are surrounded by a stainless steel cage to prevent poaches to come into contact with them
- Equipped with a thermal protection to prevent overload and over temperature
- Low liquid level sensor switches off the circulator in case of accidental use with little water
- Alarm and fault indicators

Specifications

Construction:	AISI 304 stainless steel frame, electro-polished stainless steel heating element.
Electrical:	220 V, 60 Hz, Amp
Plug & Cord:	Attached, flexible, 3 wire SJT 18 AWG, 6'4" long cord, NEMA 5-15P
Switch:	Membrane keypad with 4-digit LED display

Accessories

- 1/1 GN container with lid
- 2/1 GN container with lid

Benefits

- Sirman Softcooker has been specifically designed to provide flexibility and convenience to chefs, it's not a medical device used for food prep
- The temperature stability is the key point of the sous-vide cooking: the powerful heating element and the stirrer provide a precise consistent temperature at all times, assuring the best cooking results.
- IP X3 protection to stand up to the toughest working conditions



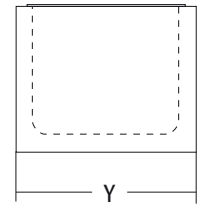
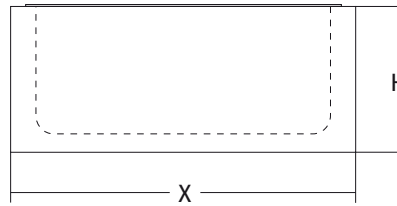
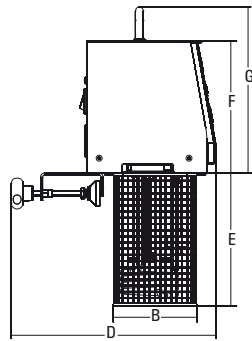
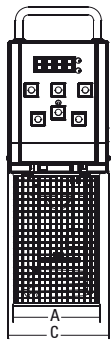
Container 1/1 GN



Pot fixing clamp



Container 2/1 GN



	Power	Power source	Temperature	A	B	C	D	E	F	G	X	Y	H	Net weight	Shipping	Gross weight
	watt		°C / °F	inch.	inch.	inch.	inch.	inch.	inch.	inch.	inch.	inch.	inch.	lbs.	inch.	lbs.
SOFTCOOKER	2000	220V/60Hz	30 ÷ 100 / 86 ÷ 212	4 ²¹ / ₆₄ "	4 ¹⁷ / ₃₂ "	5 ¹ / ₈ "	10 ¹⁵ / ₆₄ "	6 ¹¹ / ₁₆ "	6 ¹¹ / ₁₆ "	8 ¹⁷ / ₆₄ "	-	-	-	9	12 ⁶³ / ₆₄ " x 17 ²⁹ / ₃₂ " x 9 ²⁹ / ₆₄ "	12
container 1/1 GN											22 ¹ / ₄ "	14 ¹¹ / ₆₄ "	9 ¹ / ₁₆ "	16	28 ¹¹ / ₃₂ " x 19 ¹¹ / ₁₆ " x 13 ²⁵ / ₃₂ "	25
container 2/1 GN											25 ¹⁹ / ₃₂ "	20 ⁵⁵ / ₆₄ "	9 ¹ / ₁₆ "	28	29 ¹⁷ / ₃₂ " x 25 ¹⁹ / ₃₂ " x 15 ³ / ₄ "	35